Cuisinart®

Recipe Booklet
Reverse Side



Electric Cookie Press

CCP-10

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances:

1. Read entire instruction booklet carefully.
2. Do not immerse or rinse motor body, cord or plug in water or any other liquid.
3. This appliance is not for use by or near children.
4. The unit should be unplugged when not in use, before putting on or taking off parts, and before cleaning.
5. Do not touch moving parts.
6. Using attachments that are not recommended or sold by the manufacturer of this appliance can result in fire, electric shock, or injury.
7. For indoor use only.
8. Keep hands, hair and clothing, as well as utensils, away from moving parts, discs, and tips while processing, to prevent the risk of severe injury to persons or damage to the cookie press.
9. Handle discs and tips carefully when removing, inserting or cleaning.
10. Lock cover and tube securely in place before operating appliance. Do not try to remove tube or tube cover while in use.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

POLARIZED PLUG

To reduce the risk of electric shock, this polarized (one prong larger than the other) plug will fit into a polarized outlet only one way. If it does not fit correctly into the outlet, reverse the plug. If the plug still does not fit, consult a professional electrician. Modifying the plug in any way will defeat this safety feature and increase the risk of injury.

SHORT POWER CORD

To reduce the hazards resulting from a longer cord, a short power-supply cord is supplied. If desired, use an extension cord and make sure the marked electrical rating is at least as great as the electrical rating of the appliance. The extension cord should not hang over the counter or tabletop where it could be tripped over or pulled on.

BEFORE FIRST TIME USE:

1. Unpack the cookie press and all accessories with care.
2. Wash cookie discs, pastry tips, pastry tip adapter, tube cover, pastry tip cover, tube, shaft adapter, press disc and shaft with warm, soapy water. Rinse and dry completely.
3. Wipe all surfaces of the motor body with a slightly moistened, soft cloth and dry thoroughly. MAKE SURE THE UNIT IS UNPLUGGED.
4. Never immerse the motor body, plug or cord in water or any other liquid, and do not use steel wool, scouring pads or abrasive cleansers as they will damage the finish.
5. Dry all parts completely to ensure that no water enters the motor body.

GETTING TO KNOW YOUR ELECTRIC COOKIE PRESS

ASSEMBLY INSTRUCTIONS

1. Place the shaft adapter onto the motor body and turn slightly to align the arrows (see Figure 1).
2. Insert the stem of the shaft into the shaft adapter center hole. Push the shaft completely inside the unit and press firmly into place (see Figure 2). The outside contours of the discs on the shaft and the shaft adapter should line up.
3. Choose your preferred disc and place it inside the tube cover. Place the tube cover onto the tube and turn clockwise until it locks in place (see Figure 3).

   If you are using a pastry tip, refer to Figure 4. Put the desired tip over the pastry tip adapter and secure with the pastry tip cover. Put the pastry tip assembly into the tube cover, place the tube cover onto the tube and turn clockwise to a locked position.

4. Load freshly prepared cookie dough or filling into the unit with a spoon or spatula.

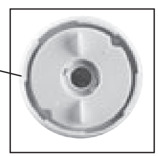
   NOTE: Do not fill the tube past the MAX fill line.

5. Align the long ridges on the inside of the tube with the outside contours of the shaft disc. The arrow on the tube will line up with the UNLOCK position on the motor body. Grasp tube firmly and turn clockwise until the top arrow on the tube lines up with the LOCK position. You will hear a click when it is in the proper position (see Figure 5).

6. You are now ready to begin making cookies.



Figure 1



(Figure 1 inset)



Figure 3



Figure 4

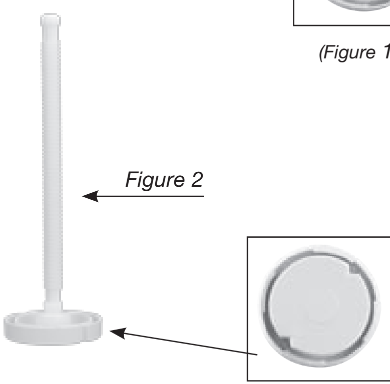
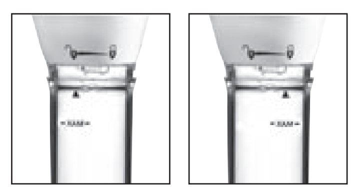


Figure 2

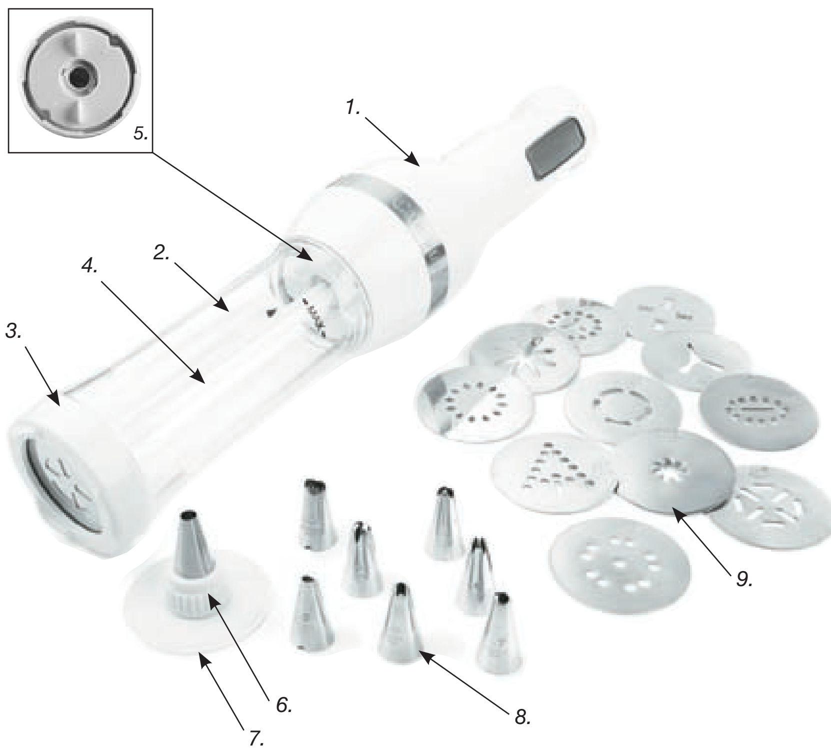
(Figure 2 inset)



(UNLOCK) *(LOCK)*

Figure 5

1. Motor Body
2. Tube
3. Tube Cover
4. Shaft
5. Shaft Adapter
6. Pastry Tip Cover
7. Pastry Tip Adapter
8. Pastry Tips
9. Cookie Discs



INSTRUCTIONS FOR MAKING COOKIES

The proper consistency of cookie dough is critical. If it is too stiff, the dough will not release from the cookie press. If it is too soft or sticky, the cookies will not retain their shape. It is best to use the recipes in this booklet until you get a feel for the optimum consistency of the dough. Store-bought refrigerated cookie doughs are not recommended for use in this cookie press. Neither is chilling homemade dough. Practice, practice, practice. That is what it takes to achieve perfect cookies. It is well worth it, for you will have beautiful cookies in the fraction of the time it would take to roll and cut out cookie dough.

1. Once you have your Cuisinart® Electric Cookie Press assembled, fill with dough to the MAX fill line.
2. Plug the filled cookie press (BPA-Free) into a standard 120V AC outlet.
3. Stand the cookie press in the upright position with the tube cover resting on an unlined/ungreased baking sheet. Before pressing your first cookie, all of the air pockets must be pressed out of the dough. To do so, hold down the On/Off button until the dough just starts to be pressed out of the disc.
4. To form a cookie, hold the button down for 1 to 2 seconds, depending on the type of dough you prepared or the disc you are using. After pressing for 1 to 2 seconds, gently lift the cookie press from the pan and then repeat to press your next cookie, and so on. You should always have the tube cover resting on the cookie sheet when pressing cookies. Failing to do so will prevent the cookies from forming properly.

REFILLING THE COOKIE PRESS

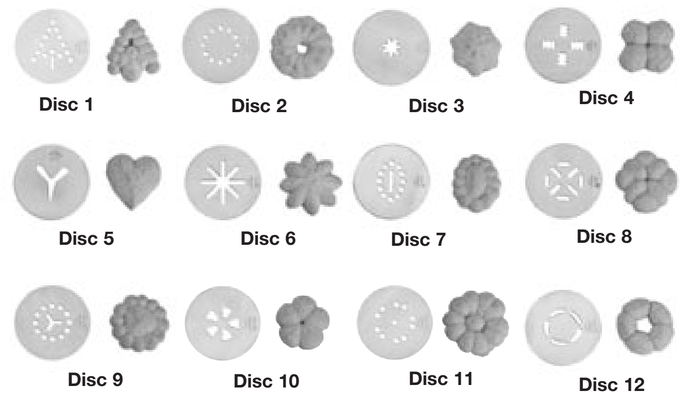
Most recipes provided require the user to refill the cookie press at least once. Depending on the size of the cookie that you are pressing, you can usually get 25 to 40 cookies per fill.

1. In order to refill the press, remove the tube from the motor body, press the shaft to disengage, and reassemble as instructed on page 2.
2. Refill with dough to MAX fill line. Again, press all air pockets out of the dough by holding down the On/Off button, and then press your next batch of cookies.

NOTE: if you wish to use a different type of dough or if dough has built up in the shaft adapter, it may be necessary to take apart and clean the entire cookie press before refilling. Always clean and reassemble your cookie press as directed in this manual, and be sure to adhere to food safety guidelines.

HELPFUL HINTS

- Using store-bought refrigerated dough is not recommended.
- Never grease or line your cookie sheets when using the cookie press. If you do, your cookie dough will not stick to the pan, therefore preventing the cookies from maintaining a consistent shape.
- Consistency of the cookie dough is very important. If it is too stiff or dry, it will not be able to be pressed out. You want the dough to be slightly sticky so it will adhere to the pan. If dough is too soft, the cookies will not hold their shape. This will definitely take some practice, but use our recipes as a guide when making your own dough.
- We do not recommend chilling the dough, for it will be too difficult to press. Always use the dough immediately after making. This will yield the best results.
- Cookie doughs must be smooth in texture. If you are flavoring with nuts, be sure that they are very finely ground. This will prevent the cookie press from being clogged.
- The dough should be pliable enough to come out of the disc easily and keep its shape on the cookie sheet.
- If dough is too sticky or soft, refrigerate it for 15 minutes. Another option is to beat a small amount of flour into the dough.
- If the dough is too stiff, mix in a little beaten egg.
- Once dough has been placed into the unit, use it immediately.
- You will find your shapes improving as you become accustomed to the rhythm and timing that works best for each cookie type.
- To make cookies, use discs with cookie dough.
- To decorate candies, cookies, and desserts or to insert pastry or hors d'oeuvres fillings, etc, use pastry tips.
- If the dough is not moist enough to hold decorations, lightly brush a small amount of water, milk or honey where you wish to place the decorations.
- Depending on the recipe, the cookie disc used, and the size of the cookies desired, the amount of cookies yielded will vary.
- The Cuisinart® Electric Cookie Press comes with 12 cookie discs to make many different shaped cookies with the same dough.
- Some doughs, ones that are thicker or stickier, tend to fare better with the discs that have larger openings, such as discs 3, 5, 6 and 10.
- Doughs that are not smooth in consistency, such as the Cheese Crackers on page 12 in the recipe booklet, require the same discs with larger openings.



PASTRY TIP SHAPES

The Cuisinart® Electric Cookie Press also serves as an electric piping tool. It comes with 8 different pastry tips to suit all of your decorating and piping needs. From cakes and cookies to filling cream puffs, and from topping savory hors d'oeuvres to filling deviled eggs, there is a tip for everything.

The consistency of what you are to pipe is very important. In most cases, frostings will have to be thicker than normal in order to achieve best results. If the frosting, especially for decorating, is too thin, it will not hold its shape. You will notice that most frostings, decorating or not, will need to be thicker than normal, such as Royal Icing.

We recommend practicing what you are to pipe before you go to the final product. There is a learning curve to getting it just right.

Whether you are filling pâte à choux or piping a decoration on a cake, it is advised to pulse the On/Off button as opposed to holding it down continuously. This allows for more control on

the amount of filling or frosting that will be used at one time.

When piping on a cookie or a cake, for decorating, quickly pulse once and then gauge your work from there. It is better to go under in time than over. There will always be more frosting/filling than expected pressed out of the tip, so go slowly. As when using a traditional pastry bag for decorating, you want to guide the frosting as if it were a ribbon, as opposed to forcing it in place.

When filling, be it cream puffs or deviled eggs, pipe desired amount and then pause between each, making sure all of the filling is removed from the tip before moving on to the next one.

To decorate and add textures, colors, or flavors to cookies, cakes and candies, use the pastry tips. Following are the uses we suggest.

#1 Round Tip: Use to make cream puffs or gougères

#2 Ribbon/Rose: Can also be used to make flowers on cakes

#3 3-Prong Star: Use to make stars for decorating cakes/cupcakes

#4 Ridged Border: Makes an elegant ridged border

#5 Ribbed/Basket Weave: An easy way to make a beautiful basket weave on cakes.

#6 Classic Star Tip: Use for decorating cakes and filling cream puffs

#7 Simple Border: Great for piping borders on cakes

#8 3-Prong Border: Beautiful when used to pipe cream or meringues on tarts/pies.



Round Tip | **Ribbon/ Rose** | **3 Prong Star** | **Ridged Border** | **Ribbed/ Basket Weave** | **Classic Star Tip** | **Simple Border** | **3 Prong Border**

CARE,CLEANING AND MAINTENANCE

To keep your cookie press in optimum operating condition, we recommend cleaning after each different filling is used.

1. Unplug unit.
2. To unlock the tube cover and the cookie disc or tip, hold the tube pointing downward with one hand and turn the tube cover counterclockwise. Remove the disc or tip assembly.
3. Holding the motor body with one hand, and the tube with the other hand, turn the tube counterclockwise. The arrow on the tube should line up with the UNLOCK position on the motor body. Pull off to remove. Slide out the shaft and turn the shaft adapter counterclockwise to remove.
4. Wash all removable parts and accessories in warm, soapy water immediately after use. Rinse and dry thoroughly.
5. Discs and tips are stainless steel and should be cleaned with a soft cloth or sponge. Make sure to dry immediately to avoid spotting.
6. Wipe the exterior of the motor body with a soft, damp cloth and dry completely.
7. Do not use steel wool, scouring pads or abrasive cleansers, as they will damage the finish.
8. When the disks and tips have been used for a while, they may darken in color. This is to be expected and does not interfere with the product performance.
9. A stiff brush can be used to clean the inside of the tube and pastry tips.
10. Any other servicing should be performed by an authorized service representative.

STORAGE

1. Clean the cookie press as instructed.
2. Put the cookie press and parts in the original box and store in a clean, dry location.

NOTE: When the unit is not in use, be sure it is unplugged.

CUISINART® ELECTRIC COOKIE PRESS

LIMITED 3-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Electric Cookie Press that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Electric Cookie Press will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Electric Cookie Press should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose $10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® Electric Cookie Press has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you.

CALIFORNIA RESIDENTS ONLY:
California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart® products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART® PRODUCT
If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart® Service Center at 1-800-726-0190 before returning the product to be serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

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4. Bake in the preheated oven for 10 to 12 minutes, or until lightly golden around the edges.
5. Cool crackers before removing from pan.

*Note: Due to the shredded cheese in this dough, we recommend using discs 3, 5, 6, 10 or 12.

Nutritional information per cracker:

Calories 24 (56% from fat) • carb. 2g • pro. 0g • fat 1g • sat. fat 1g • chol. 4mg • sod. 19mg • calc. 1mg • fiber 0g

Herbed Cheese Spread

A fresh cheese spread, ideal for both crackers and crudités.

Makes 1½ cups

2 **scallions, cut into 1-inch pieces**
¼ **cup Italian parsley leaves, packed**
2 **tablespoons fresh dill**
¼ **teaspoon lemon zest**
¼ **teaspoon kosher salt**
⅛ **teaspoon freshly ground black pepper**
8 **ounces cream cheese, cubed and at room temperature**
4 **ounces chèvre (soft goat cheese)**
½ **teaspoon fresh lemon juice**

1. Put the scallions, parsley, dill, zest, salt and pepper into the work bowl of a Cuisinart® Food Processor fitted with the metal chopping blade. Process until finely chopped. Add the cream cheese, chèvre and lemon juice and process until fully incorporated, scraping bowl if necessary, about 45 seconds to 1 minute.
2. Fit the Cuisinart® Electric Cookie Press with the pastry tip assembly using the star tip as instructed on page 5. Load the cheese spread to the MAX fill line.
3. Pipe cheese spread onto crackers or vegetables as desired.*

*Refer to piping tips on page 5 for best results.

Nutritional information per serving (1 tablespoon):

Calories 46 (82% from fat) • carb. 0g • pro. 2g • fat 4g • sat. fat 3g • chol. 13mg • sod. 70mg • calc. 16mg • fiber 0g

Deviled Eggs

The quintessential hors d'oeuvre – with a party-ready look.

Makes 24 servings

12 **large hard-boiled eggs**
½ **cup mayonnaise**
1½ **teaspoons Dijon-style mustard**
1½ **teaspoons fresh lemon juice**
1 **teaspoon Worcestershire sauce**
2 **tablespoons capers, drained**
½ **teaspoon kosher salt**
¼ **teaspoon freshly ground black pepper**
paprika for garnish

1. Peel the cooked eggs and carefully slice in half. Place the egg white halves on a clean work surface.
2. Remove yolks and put them into the work bowl of a Cuisinart® Food Processor fitted with the metal chopping blade; process until smooth, about 45 seconds.
3. Pulse in the remaining ingredients and process until smooth, about 45 seconds to 1 minute. Taste and adjust seasoning accordingly.
4. Fit the Cuisinart® Electric Cookie Press with the pastry tip assembly using the star tip (#6) as instructed on page 5. Load the egg filling to the MAX fill line.
5. Pipe a rosette on each white in place of the yolk. Pause between each egg, making sure any of the filling is removed from tip before moving on to the next egg. Sprinkle with paprika before serving.

Nutritional information per serving:

Calories 54 (70% from fat) • carb. 1g • pro. 3g • fat 4g • sat. fat 1g • chol. 108mg • sod. 144mg • calc. 15mg • fiber 0g

Gougères

Although Gruyère is the classic ingredient for gougères, you may substitute your favorite cheese.

Makes about 95 one-inch gougères

½ cup water
4 tablespoons unsalted butter
½ teaspoon fine sea salt or table salt, divided
½ teaspoon granulated sugar
½ cup plus 2 tablespoons unbleached, all-purpose flour
2 large eggs, plus 2 more if necessary
1 cup finely shredded Gruyère cheese, divided
½ teaspoon freshly ground black pepper
½ teaspoon cayenne
¼ teaspoon paprika

1. Preheat oven to 500°F.
2. Put the water, butter, ¼ teaspoon salt, and sugar into a small or medium saucepan and set over medium heat. Once the mixture comes to a boil, remove from heat and stir in all of the flour. Return to the burner and raise the heat to medium-high. Using a wooden spoon, continuously stir the mixture until it dries out. You will know it is done when the dough leaves a thick hard film on the bottom of the pot. It is better to overcook at this stage, than not enough.
3. Remove from heat and put mixture into the bowl of a Cuisinart® Stand Mixer, fitted with the mixing paddle. Mix on a low speed to release steam and cool.
4. Once the dough has cooled, after about 2 to 3 minutes, start adding the eggs, one at a time, mixing each until fully incorporated before adding the next. The dough is ready when it becomes a pale yellow color and is thickened. Typically, gougères batter should drop from the paddle in a slow and steady stream, but for use in the cookie press, the desired consistency is between a thick cake batter and a soft cookie dough. If the dough is too thick, beat the remaining two eggs together and, with the mixer running slowly, begin to add them, little by little until the batter is correct. Be sure not to make the dough too runny or it will not hold its shape.
5. Once the dough has achieved the correct consistency, add the remaining ingredients. Mix on low to combine.
6. Fit the Cuisinart® Electric Cookie Press with the pastry tip assembly, using the basic round tip (#1) as instructed on page 5. Load the batter to the MAX fill line. Pipe the batter out into 1-inch rounds onto a parchment paper-lined baking pan, about 1 inch apart. To achieve the best results, instead of holding the On/Off button down, pulse and let the batter slowly come out of the press.
7. Place the pan of piped gougères in the preheated oven. Turn the oven off and let sit in the hot oven for 10 minutes. Turn the oven back on and set to 300°F. Let bake for 20 to 25 minutes, or until the gougères are hollow, nicely browned, and not wet inside. To ensure even color, turn baking sheets halfway through baking.
8. Serve immediately.

Nutritional information per gougère:

Calories 13 (61% from fat) • carb. 1g • pro. 0g • fat 1g • sat. fat 0g • chol. 9mg • sod. 17mg • calc. 7mg • fiber 0g

Cheddar Cheese Crackers

So simple, whip these up before your next party.

Makes about 65 medium-size crackers

4 tablespoons unsalted butter, cubed and at room temperature
8 ounces sharp cheddar cheese, finely shredded
½ teaspoon sea salt
½ teaspoon freshly ground black pepper
pinch cayenne
1½ cups unbleached, all-purpose flour

1. Preheat oven to 400°F.
2. In a large mixing bowl, combine the butter and the cheese. Using a Cuisinart® Hand or Stand Mixer fitted with the mixing beaters/paddle, mix until fully combined. Add the remaining ingredients and mix on low until combined.
3. Fit the Cuisinart® Electric Cookie Press with desired disc*, as instructed on page 5. Load the cracker dough to the MAX fill line. Press dough out onto an ungreased/unlined baking pan, about 2 inches apart.

Decorating Icing

Add that professional touch to your cakes with this simple decorating icing. From borders to flowers, you'll turn back to this icing every time.

Makes about 1½ cups

¾ cup (1½ sticks) unsalted butter, cubed and at room temperature
2 cups confectioners' sugar, sifted
1 tablespoon pure vanilla extract
1 tablespoon light corn syrup

1. In a large mixing bowl, combine the butter and sugar. Using a Cuisinart® Hand or Stand Mixer fitted with the mixing beaters/paddle, mix until light and creamy.
2. Add the vanilla and corn syrup. Mix until completely smooth.
3. Fit the Cuisinart® Electric Cookie Press with the pastry tip assembly, using desired tip as instructed on page 5. Load the icing to the MAX fill line. Pipe as desired.*

Tip: If using coloring or flavoring extract for the icing, add it with the vanilla and corn syrup in step 2.

*Please refer to piping tips on page 5 for best results.

Nutritional information per serving (1 tablespoon):

Calories 137 (74% from fat) • carb. 9g • pro. 0g • fat 12g • sat. fat 7g • chol. 30mg • sod. 2mg • calc. 4mg • fiber 0g

Fluffy Frosting

This frosting is perfect on cupcakes. It is especially delicious when paired with chocolate cake.

Makes about 3 cups

1 cup granulated sugar
1/3 cup light corn syrup
2 large egg whites
¼ teaspoon cream of tartar
3 tablespoons warm water
1 teaspoon pure vanilla extract

1. Combine the sugar, corn syrup, egg whites, cream of tartar and the warm water in a large mixing bowl. Using a Cuisinart® Hand Mixer fitted with the chef's whisk, beat on medium-low speed for about 1 minute, or until fully combined and slightly thickened.
2. Place the mixing bowl over a pot of simmering water set over medium heat. While still using the hand mixer, beat on high for about 7 minutes, or until an instant-read thermometer registers 160°F.
3. Transfer the bowl to a towel set on a countertop. Add the vanilla and continue to mix on high for another 2 to 3 minutes, or until the frosting is thickened with stiff peaks. The frosting should have a soft, fluffy marshmallow cream texture.
4. Fit the Cuisinart® Electric Cookie Press with the pastry tip assembly, using desired tip as instructed on page 5. Load the icing to the MAX fill line. Pipe as desired.*

Note: While this frosting is best used right away, it can be stored in an airtight container in the refrigerator overnight.

*Please refer to piping tips on page 5 for best results.

Nutritional information per serving (1 tablespoon):

Calories 24 (0% from fat) • carb. 6g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 4mg • calc. 0mg • fiber 0g

Ganache

Pipe some of the ganache in
the centers of the baked cookies.

Makes about ½ cup

½ cup semisweet chocolate, chopped (may also use chocolate chips)
1/3 cup heavy cream
1 tablespoon light corn syrup
pinch sea salt

1. Put the chocolate into a medium heat-proof mixing bowl. Reserve.
2. Bring the cream just to a boil in a small saucepan set over medium heat.
3. Pour the hot cream over the reserved chocolate. Let sit for 5 to 10 minutes to melt.
4. Add the corn syrup and salt. Whisk until mixture is smooth and shiny. If the chocolate did not fully melt, set over a pot of simmering water and whisk to fully combine. Please note, the more the ganache is whisked, the shinier and smoother it will be.
5. Cool the ganache until thickened, about 1 hour at room temperature, or 20 minutes in the refrigerator.
6. Once the ganache has cooled, fit the Cuisinart® Electric Cookie Press with the pastry tip assembly, using the round pastry tip (#1). Load the ganache to the MAX fill line. Pipe as desired.*

*Please refer to piping tips on page 5 for best results.

Nutritional information per serving (1 teaspoon):

Calories 37 (59% from fat) • carb. 4g • pro. 0g • fat 2g • sat. fat 2g • chol. 5mg • sod. 8mg • calc. 4mg • fiber 0g

Royal Icing

This icing is great for decorating sugar cookies or cakes. You can use food coloring to color it or extracts to flavor it.

Makes about 1½ cups

4 cups confectioners' sugar, sifted
1 large egg white, slightly beaten
2 tablespoons whole milk
1 teaspoon fresh lemon juice

1. Put the sugar into a large mixing bowl. Using a Cuisinart® Hand Mixer fitted with the chef's whisk, mix on speed 1.
2. With the mixer running, slowly add the egg white. Once the egg white is completely incorporated, slowly add the milk and lemon juice. Continue to mix on speed 1, gradually increasing to speed 3 until the mixture has formed soft peaks.
3. Fit the Cuisinart® Electric Cookie Press with the pastry tip assembly, using desired tip as instructed on page 5. Load the icing to the MAX fill line. Pipe as desired.*

Tips: Royal icing is best used immediately. If you are not using right away, cover the bowl with a damp cloth so the icing does not harden after step 2.

If using coloring or flavoring extract for the icing, add it with the milk and lemon juice in step 2.

*Please refer to piping tips on page 5 for best results.

Nutritional information per serving (1 teaspoon):

Calories 22 (1% from fat) • carb. 6g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 1mg • calc. 1mg • fiber 0g

the whisk attachment, whisk the ingredients until light in color and thickened.

3. Once the milk/cream mixture has reached a heavy simmer, add one third slowly to the yolk/sugar mixture while whisking. Whisk until completely combined. Add the remaining mixture slowly while mixing.
4. Return mixture to the saucepan over medium heat. Bring to a boil and cook while whisking continuously, being sure to whisk the entire surface of the pan. Whisk for about 2½ minutes until thickened. Stirring constantly is very important to avoid overcooking the eggs. Strain mixture through a fine mesh strainer into a clean mixing bowl. Again, using a hand or stand mixer, whisk the pastry cream to cool slightly, about 3 to 5 minutes.
5. To prevent a skin from forming, cover directly with plastic wrap and cool completely before using. To speed up the cooling process, set the mixing bowl over a bowl of ice and water.
6. Once the pastry cream has fully cooled, whip the remaining ½ cup of heavy cream to medium peaks. Fold into the cooled pastry cream until smooth.
7. Fit the Cuisinart® Electric Cookie Press with the pastry tip assembly, using desired tip* as instructed on page 5. We recommend using the star tip (#6). Load the lightened pastry cream to the MAX fill line. Pipe as desired.**

Note: The lightened pastry cream is best used the same day as prepared. If not using right away, it is best to prepare the pastry cream through step 5 and then lightening it with the heavy cream before using.

*Using a small, sharp knife, cut the vanilla bean in half lengthwise and then scrape the seeds from inside the bean with the knife tip.

**Please refer to piping tips on page 5 for best results.

Nutritional information per serving (1 tablespoon):

Calories 96 (61% from fat) • carb. 8g • pro. 2g • fat 7g • sat. fat 4g • chol. 67mg • sod. 74mg • calc. 37mg • fiber 0g

Simple Chocolate Mousse

For a special treat, use this mousse as a filling for cream puffs.

Makes about 4½ cups

12 ounces semisweet chocolate, chopped
2½ cups heavy cream, divided
1 tablespoon Kahlúa® or any coffee liqueur

1. Put the chocolate into a large, heat-proof mixing bowl. Pour 1 cup of the heavy cream into a small saucepan and bring just to a boil.
2. Pour the scalded cream over the chocolate and stir so that chocolate is completely melted and smooth. Let chocolate cool to room temperature. Put the remaining heavy cream and Kahlúa into a separate mixing bowl.
3. Using a Cuisinart® Hand or Stand Mixer fitted with the whisk attachment, whip the cream on a medium speed, gradually increasing to high speed until cream holds firm peaks, about 1½ minutes.
4. Carefully fold the whipped cream into the cooled chocolate mixture in three additions by using a large rubber spatula until mixture is homogenous. Cover with plastic and chill for about 30 minutes.
5. Fit the Cuisinart® Electric Cookie Press with the pastry tip assembly, using desired tip as instructed on page 5*. Load the mousse to the MAX fill line.
6. Pipe mousse as desired**.

*If using for cream puffs, we recommend the star tip (#6).

**Refer to piping tips on page 5 for best results.

Nutritional information per cookie:

Calories 215 (71% from fat) • carb. 14g • pro. 2g • fat 17g • sat. fat 11g • chol. 46mg • sod. 13mg • calc. 28mg • fiber 1g

*Note: Due to the consistency of this cookie dough, we recommend using discs 3, 4, 5, 6 or 10.

Nutritional information per cookie:

Calories 51 (42% from fat) • carb. 7g • pro. 1g • fat 2g • sat. fat 1g • chol. 11mg • sod. 25mg • calc. 2mg • fiber 0g

Pâte à Choux – Cream Puffs

Very versatile, pâte à choux can be used for both sweet and savory preparations.

Makes about 40 two-inch choux or puffs

½ cup water
4 tablespoons unsalted butter
¼ teaspoon fine sea salt or table salt
½ teaspoon granulated sugar
½ cup plus 2 tablespoons bread flour
2 large eggs, plus 2 more if necessary

1. Preheat oven to 500°F.
2. Put the water, butter, salt and sugar into a small or medium saucepan and set over medium heat. Once the mixture comes to a boil, remove from heat and stir in all of the flour. Return to the burner and raise the heat to medium-high. Using a wooden spoon, continuously stir the mixture until it dries out. You will know it is done when the dough leaves a thick hard film on the bottom of the pot. It is better to overcook at this stage, than not enough.
3. Remove from heat and put mixture into the bowl of a Cuisinart® Stand Mixer, fitted with the mixing paddle. Mix on a low speed to release steam and cool.
4. Once the dough has cooled, after about 2 to 3 minutes, start adding the eggs, one at a time, mixing each until fully incorporated before adding the next. The dough is ready when it becomes a pale yellow color and is thickened. Typically, pâte à choux batter should drop from the paddle in a slow and steady stream, but for use in the cookie press, the desired consistency is between a thick cake batter and a soft cookie dough. If the dough is too thick, beat the remaining two eggs together and, with the mixer running, slowly begin to add them, little by little, until the dough is correct. Be sure not to make the dough too runny or it will not hold its shape.
5. Fit the Cuisinart® Electric Cookie Press with the pastry tip assembly, using the basic round tip (#1) as instructed on page 5. Load the batter to the MAX fill line. Pipe the batter out into 2-inch rounds onto a parchment paper-lined baking pan, about 1 inch apart. To achieve the best results, instead of holding the On/Off button down, pulse and let the batter slowly come out of the press.
6. Place the pan of piped choux in the preheated oven. Turn the oven off and let sit in the hot oven for 10 minutes. Turn the oven back on and set to 300°F. Let bake for 20 to 25 minutes, or until the choux are hollow, nicely browned, and not wet inside. To ensure even color, turn baking sheet halfway through baking.
7. Let choux cool, and then fill with desired filling. For a beautiful hors d'oeuvre, we suggest the Herbed Cheese Spread on page 13. For a sweet finish to your meal, the Lightened Pastry Cream (recipe follows) or the Simple Chocolate Mousse on page 9 – both work well.

Nutritional information per choux:

Calories 26 (60% from fat) • carb. 2g • pro. 1g • fat 2g • sat. fat 1g • chol. 21mg • sod. 38mg • calc. 3mg • fiber 0g

Lightened Pastry Cream

The essential filling for cream puffs, this is also delicious in fresh fruit tarts or as a cake filling.

Makes about 3½ cups

1½ cups whole milk
1 cup heavy cream, divided
½ cup granulated sugar, divided
½ teaspoon salt
½ tablespoon pure vanilla extract
1 vanilla bean, halved and seeds scraped*
4 large egg yolks
2 tablespoons cornstarch

1. Put the milk, ½ cup cream, ¼ cup sugar, salt, vanilla extract, vanilla bean seeds and pod into a saucepan over medium heat. Bring mixture to a heavy simmer.
2. Put egg yolks, remaining sugar and cornstarch into a large mixing bowl. Using either a Cuisinart® Hand or Stand Mixer, fitted with

Quatre Épice Cookies

This traditional French spice blend gives these cookies a nice kick.

Makes about 100 medium-size cookies

2½ cups unbleached, all purpose flour
½ teaspoon baking soda
½ teaspoon table salt
¼ teaspoon ground cinnamon
1/8 teaspoon ground cloves
1/8 teaspoon ground nutmeg
1/8 teaspoon ground ginger
1/8 teaspoon freshly ground black pepper
½ cup unsalted butter, melted and cooled
½ cup granulated sugar
¼ cup packed light brown sugar
1 teaspoon pure vanilla extract
2 large eggs

1. Preheat oven to 350°F.
2. Put the flour, baking soda, salt and spices into a small mixing bowl. Whisk to combine; reserve.
3. In a large mixing bowl, combine the butter and sugars. Using a Cuisinart® Hand or Stand Mixer fitted with the mixing beaters/paddle, mix until light and fluffy. Add the vanilla and then the eggs, one at a time, until completely combined. Add the reserved dry ingredients and mix on low, until just combined.
4. Fit the Cuisinart® Electric Cookie Press with desired disc as instructed on page 2. Load the cookie dough to the MAX fill line. Press cookie dough out onto an ungreased/unlined baking pan, about 1 inch apart.
5. Bake in the preheated oven for about 12 minutes, or until lightly golden around the edges.
6. Cool cookies before removing from pan.

Nutritional information per cookie:

Calories 27 (35% from fat) • carb. 4g • pro. 0g • fat 1g • sat. fat 1g • chol. 7mg • sod. 20mg • calc. 2mg • fiber 0g

Ginger Cookies

To give these cookies a stronger flavor, freshly grind your spices with a Cuisinart® Spice Grinder.

Makes about 65 medium-size cookies

3 cups unbleached, all-purpose flour
¾ teaspoon baking soda
½ teaspoon salt
1 teaspoon ground cinnamon
¾ teaspoon ground ginger
½ teaspoon ground cloves
¼ teaspoon ground cardamom
6 tablespoons unsalted butter, cubed and at room temperature
1/3 cup granulated sugar
3 tablespoons packed light brown sugar
1 large egg
1 large egg yolk
1/3 cup molasses
½ tablespoon whole milk
½ tablespoon distilled white vinegar

1. Preheat oven to 350°F.
2. Put the flour, baking soda, salt and spices into a small mixing bowl. Whisk to combine; reserve.
3. In a large mixing bowl, combine the butter and sugars. Using a Cuisinart® Hand or Stand Mixer fitted with the mixing beaters/paddle, mix until light and creamy. Add the egg and yolk, one at a time; mix until fully combined. Add half of the reserved dry ingredients and mix on low. Once almost fully combined, add the molasses, milk and vinegar. Increase to medium-low speed and mix until homogenous. Add remaining ingredients and mix until completely combined.
4. Fit the Cuisinart® Electric Cookie Press with desired disc*, as instructed on page 2. Load the cookie dough to the MAX fill line. Press cookie dough out onto an ungreased/unlined baking pan, about 2 inches apart.
5. Bake in the preheated oven for 12 to 15 minutes, or until just set.
6. Cool cookies before removing from pan.

Snickerdoodles

A favorite of both the young and old, these are sure to disappear quickly!

Makes about 85 medium-size cookies

2¾ cups unbleached, all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
¼ teaspoon salt
½ pound (2 sticks) unsalted butter, cubed and at room temperature
1½ cups granulated sugar
1 teaspoon pure vanilla extract
2 large eggs

1. Preheat oven to 350°F.
2. Put the flour, cream of tartar, baking soda and salt into a small mixing bowl. Whisk to combine; reserve.
3. In a large mixing bowl, combine the butter and sugar. Using a Cuisinart® Hand or Stand Mixer fitted with the mixing beaters/paddle, mix until light and creamy. Add the vanilla and eggs, one at a time; mix until fully combined. Add the reserved dry ingredients and mix on low, until just combined.
4. Fit the Cuisinart® Electric Cookie Press with desired disc, as instructed on page 2. Load the cookie dough to the MAX fill line. Press cookie dough out onto an ungreased/unlined baking pan, about 2 inches apart.
5. Bake in the preheated oven for 10 to 15 minutes, or until lightly golden around the edges.
6. Cool cookies before removing from pan.

Nutritional information per cookie:

Calories 51 (42% from fat) • carb. 7g • pro. 1g • fat 2g • sat. fat 1g • chol. 11mg • sod. 25mg • calc. 2mg • fiber 0g

Peanut Butter Cookies

This traditional-style peanut butter cookie is an old-time favorite.

Makes about 125 medium-size cookies

1¼ cups unbleached all-purpose flour
¾ teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
4 tablespoons unsalted butter, cut into 8 pieces and at room temperature
4 tablespoons shortening (preferably non-hydrogenated)
3 tablespoons packed light brown sugar
3 tablespoons granulated sugar
¾ cup peanut butter (creamy, but not natural)
1 teaspoon pure vanilla extract
2 large eggs, at room temperature

1. Preheat oven to 350°F.
2. Put the flour, baking soda, baking powder, and salt into a small mixing bowl. Whisk to combine; reserve.
3. In a large mixing bowl, combine the butter, shortening and sugars. Using a Cuisinart® Hand or Stand Mixer fitted with the mixing beaters/paddle, mix until light and creamy. Mix in the peanut butter until combined. Mix in the vanilla and then the eggs, one at a time, until completely combined. Add the reserved dry ingredients and mix on low, until just combined.
4. Fit the Cuisinart® Electric Cookie Press with desired disc*, as instructed on page 2. Load the cookie dough to the MAX fill line. Press the cookie dough out onto an ungreased/unlined baking pan, about 1 inch apart.
5. Bake in preheated oven for about 10 to 12 minutes, until just set.
6. Cool cookies before removing from pan.

*Note: Due to the consistency of this cookie dough, we recommend using discs 3, 4, 5, 6 or 10.

Nutritional information per cookie:

Calories 24 (59% from fat) • carb. 2g • pro. 1g • fat 2g • sat. fat 1g • chol. 4mg • sod. 27mg • calc. 6mg • fiber 0g

Sugar Cookies

The perfect all-purpose sugar cookie!

Makes about 130 medium-size cookies

3⅔ cups unbleached, all purpose flour
1 teaspoon baking soda
1 teaspoon salt
½ teaspoon ground cinnamon
1 cup (2 sticks) unsalted butter, melted and cooled
1 cup granulated sugar
½ cup packed light brown sugar
2 teaspoons pure vanilla extract
3 large eggs

1. Preheat oven to 350°F.
2. Put the flour, baking soda, salt and cinnamon into a small mixing bowl. Whisk to combine; reserve.
3. In a large mixing bowl, combine the butter and sugars. Using a Cuisinart® Hand or Stand Mixer fitted with the mixing beaters/paddle, mix until light and fluffy. Mix in the vanilla and then the eggs, one at a time, until completely combined. Add the reserved dry ingredients and mix on low, until just combined.
4. Fit the Cuisinart® Electric Cookie Press with desired disc as instructed on page 2. Load the cookie dough to the MAX fill line. Press cookie dough out onto an ungreased/unlined baking pan, about 1 inch apart.
5. Bake in the preheated oven for about 12 minutes, or until lightly golden around the edges.
6. Cool cookies before removing from pan.

Nutritional information per cookie:

Calories 30 (46% from fat) • carb. 35g • pro. 3g • fat 2g • sat. fat 1g • chol. 9mg • sod. 30mg • calc. 11mg • fiber 0g

Mocha Sugar Cookies

These delicious sugar cookies have a deep mocha flavor.

Makes about 130 medium-size cookies

2 tablespoons milk (may use lowfat)
1 tablespoon instant espresso powder
1 tablespoon pure vanilla extract
3 cups unbleached, all-purpose flour
2 tablespoons unsweetened cocoa powder
1½ teaspoons baking powder
¾ teaspoon salt
¾ pound (3 sticks) unsalted butter, cubed and at room temperature
2 cups granulated sugar
1 large egg
1 large egg yolk

1. Preheat oven to 350°F.
2. Combine the milk, espresso powder and vanilla in a small bowl. Stir to blend; reserve. Put the flour, cocoa, baking powder and salt into a separate small mixing bowl. Whisk to combine; reserve.
3. In a large mixing bowl, combine the butter and sugar. Using a Cuisinart® Hand or Stand Mixer fitted with the mixing beaters/paddle, mix until light and fluffy. Mix in the egg and yolk, one at a time, and then the milk mixture until completely combined. Add the reserved dry ingredients and mix on low, until just combined.
4. Fit the Cuisinart® Electric Cookie Press with desired disc as instructed on page 2. Load the cookie dough to the MAX fill line. Press cookie dough out onto an ungreased/unlined baking pan, about 1 inch apart.
5. Bake in the preheated oven for about 12 minutes, or until just set.
6. Cool cookies before removing from pan.

Nutritional information per cookie:

Calories 43 (46% from fat) • carb. 5g • pro. 0g • fat 2g • sat. fat 1g • chol. 9mg • sod. 20mg • calc. 12mg • fiber 0g

Chocolate Spritz Cookies

For the chocolate lovers – treat yourself to these simple cookies!

Makes about 120 medium-size cookies

2¼ cups unbleached, all-purpose flour
1/3 cup unsweetened cocoa powder, sifted
½ teaspoon salt
½ pound (2 sticks) unsalted butter, cubed and at room temperature
1 cup confectioners' sugar
¼ cup packed light brown sugar
1½ tablespoons pure vanilla extract
1 large egg

1. Preheat oven to 350°F.
2. Put the flour, cocoa powder and salt into a small mixing bowl. Whisk to combine; reserve.
3. In a large mixing bowl, combine the butter and sugars. Using a Cuisinart® Hand or Stand Mixer fitted with the mixing beaters/paddle, mix until light and creamy. Add the vanilla and egg; mix until fully combined. Add the reserved dry ingredients and mix on low, until just combined.
4. Fit the Cuisinart® Electric Cookie Press with desired disc, as instructed on page 2. Load the cookie dough to the MAX fill line. Press cookie dough out onto an ungreased/unlined baking pan, about 2 inches apart.
5. Bake in the preheated oven for 10 to 12 minutes, or until just set.
6. Cool cookies before removing from pan.

Nutritional information per cookie:

Calories 29 (50% from fat) • carb. 3g • pro. 0g • fat 2g • sat. fat 1g • chol. 6mg • sod. 11mg • calc. 2mg • fiber 0g

Toasted Almond Cookies

It is important that the toasted almonds are very finely ground, or they can clog the cookie press. If you wish, substitute your favorite variety of nut for the almonds.

Makes about 100 medium-size cookies

2½ cups unbleached, all-purpose flour
½ cup very finely ground toasted almonds
½ teaspoon salt
1¼ cups (2½ sticks) unsalted butter, cubed and at room temperature
1 1/3 cups granulated sugar
1 teaspoon pure vanilla extract
1 teaspoon pure almond extract
1 large egg

1. Preheat oven to 350°F.
2. Put the flour, ground almonds and salt into a small mixing bowl. Whisk to combine; reserve.
3. In a large mixing bowl, combine the butter and the sugar. Using a Cuisinart® Hand or Stand Mixer fitted with the mixing beaters/paddle, mix until light and creamy. Add the extracts and egg; mix until combined. Add the reserved dry ingredients and mix on low, until just combined.
4. Fit the Cuisinart® Electric Cookie Press with desired disc*, as instructed on page 2. Load the cookie dough to the MAX fill line. Press cookie dough out onto an ungreased/unlined baking pan, about 2 inches apart.
5. Bake in the preheated oven for 10 to 12 minutes, or until lightly golden around the edges.
6. Cool cookies before removing from pan.

*Note: All cookie press discs can be used, except #2.

Nutritional information per cookie:

Calories 51 (55% from fat) • carb. 5g • pro. 1g • fat 3g • sat. fat 2g • chol. 9mg • sod. 13mg • calc. 3mg • fiber 0g

Sweet Vanilla Butter Cookies

A sweeter version of our classic cookie. If you cannot locate whole vanilla beans, increase the extract to 2 tablespoons.

Makes about 110 medium-size cookies

2½ cups unbleached, all-purpose flour
½ teaspoon salt
½ pound (2 sticks) unsalted butter, cubed and at room temperature
1½ cups confectioners' sugar
1½ tablespoons pure vanilla extract
1 vanilla bean, seeds scraped*
1 large egg

1. Preheat oven to 350°F.
2. Put the flour and salt into a small mixing bowl. Whisk to combine; reserve.
3. In a large mixing bowl, combine the butter and the sugar. Using a Cuisinart® Hand or Stand Mixer fitted with the mixing beaters/paddle, mix until light and creamy. Add the vanilla, vanilla bean seeds (discard pod, or save for another use) and egg; mix until combined. Add the reserved dry ingredients and mix on low, until just combined.
4. Fit the Cuisinart® Electric Cookie Press with desired disc, as instructed on page 2. Load the cookie dough to the MAX fill line. Press cookie dough out onto an ungreased/unlined baking pan, about 2 inches apart.
5. Bake in the preheated oven for 12 to 15 minutes, or until lightly golden around the edges.
6. Cool cookies before removing from pan.

*Using a small, sharp knife, cut the vanilla bean in half lengthwise and then scrape the seeds from inside the bean with the knife tip.

Nutritional information per cookie:

Calories 35 (44% from fat) • carb. 5g • pro. 0g • fat 2g • sat. fat 1g • chol. 6mg • sod. 12mg • calc. 1mg • fiber 0g

Citrus Butter Cookies

Lemon really stands out in these cookies. They are delicious when paired with a cup of tea.

Makes about 95 medium-size cookies

3 cups unbleached, all-purpose flour
½ teaspoon salt
½ pound (2 sticks) unsalted butter, cubed and at room temperature
1½ cups confectioners' sugar
1 tablespoon lemon zest
1 teaspoon pure vanilla extract
2 tablespoons fresh lemon juice
1 large egg

1. Preheat oven to 350°F.
2. Put the flour and salt into a small mixing bowl. Whisk to combine; reserve.
3. In a large mixing bowl, combine the butter, sugar and zest. Using a Cuisinart® Hand or Stand Mixer fitted with the mixing beaters/paddle, mix until light and creamy. Add the vanilla, lemon juice and egg; mix until fully combined. Add the reserved dry ingredients and mix on low, until just combined.
4. Fit the Cuisinart® Electric Cookie Press with desired disc, as instructed on page 2. Load the cookie dough to the MAX fill line. Press cookie dough out onto an ungreased/unlined baking pan, about 2 inches apart.
5. Bake in the preheated oven for 10 to 12 minutes, or until lightly golden around the edges.
6. Cool cookies before removing from pan.

Nutritional information per cookie:

Calories 39 (47% from fat) • carb. 5g • pro. 1g • fat 2g • sat. fat 1g • chol. 7mg • sod. 13mg • calc. 2mg • fiber 0g

RECIPES

Classic Butter Cookies. 2
Sweet Vanilla Butter Cookies. 3
Citrus Butter Cookies. 3
Chocolate Spritz Cookies 4
Toasted Almond Cookies 4
Sugar Cookies 5
Mocha Sugar Cookies 5
Snickerdoodles. 6
Peanut Butter Cookies 6
Quartre Épice Cookies 7
Ginger Cookies. 7
Pâte á Choux - Cream Puffs 8
Lightened Pastry Cream 8
Simple Chocolate Mousse 9
Ganache 10
Royal Icing 10
Decorating Icing 11
Fluffy Frosting. 11
Gougères 12
Cheddar Cheese Crackers. 12
Herbed Cheese Spread 13
Deviled Eggs 13

Classic Butter Cookies

Traditional cookie press cookies are even sweeter when topped with a piping of ganache (page 10).

Makes about 125 medium-size cookies

3½ cups unbleached, all-purpose flour
½ teaspoon salt
1 pound (4 sticks) unsalted butter, cubed and at room temperature
1½ cups confectioners' sugar
2 tablespoons pure vanilla extract
1 large egg

1. Preheat oven to 350°F.
2. Put the flour and salt into a small mixing bowl. Whisk to combine; reserve.
3. In a large mixing bowl, combine the butter and the sugar. Using a Cuisinart® Hand or Stand Mixer fitted with the mixing beaters/paddle, mix until light and creamy. Add the vanilla and egg; mix until combined. Add the reserved dry ingredients and mix on low, until just combined.
4. Fit the Cuisinart® Electric Cookie Press with desired disc, as instructed on page 2. Load the cookie dough to the MAX fill line. Press cookie dough out onto an ungreased/unlined baking pan, about 2 inches apart.
5. Bake in the preheated oven for 10 to 12 minutes, or until lightly golden around the edges.
6. Cool cookies before removing from pan.

Nutritional information per cookie:

Calories 45 (60% from fat) • carb. 4g • pro. 0g • fat 3g • sat. fat 2g • chol. 10mg • sod. 10mg • calc. 2mg • fiber 0g

Cuisinart®

Instruction Booklet
Reverse Side

Recipe Booklet



Electric Cookie Press

CCP-10

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

Version no.: CCP10 IB-9262B

IB Size: 203mm(W) x 178mm(H)

Die Cut: IB-9262A

Material: COVER:157gsm matt artpaper

INSIDE:120gsm gloss artpaper

Coating: gloss varnishing in cover

Colors(Cover): 4C+1C(BLACK)

(Inside): 1C+1C

Date: JAN/25/2011 Co-ordinator: Astor You/Andy WS Chan

Revise Ver: F CCP10 IB-9262B (0.0) Operator: liao

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B C M Y

100	95	90	85	80	75	70	65	60	55	50	45	40	35	30	25	20	15	10	5
100	95	90	85	80	75	70	65	60	55	50	45	40	35	30	25	20	15	10	5
100	95	90	85	80	75	70	65	60	55	50	45	40	35	30	25	20	15	10	5
100	95	90	85	80	75	70	65	60	55	50	45	40	35	30	25	20	15	10	5
100	95	90	85	80	75	70	65	60	55	50	45	40	35	30	25	20	15	10	5